



Va Presto

CASUAL ITALIAN DINING

MENU food



SPECIAL MENU



Himalayan Salmon
High Grade Salmon Grilled with Herbs 490



Asparagus Carbonara
Classic Carbonara with a twist of Fresh Asparagus 390



Mixed Cold Cuts
Parma Ham, Speck, Mortadella, Spicy Salami and Porchetta 490



Lobster Bisque
Creamy Rock Lobster Bisque 390

Main Courses



Kogibuta Pork Chop
Pork Chop and Chimichurri Sauce **420**

Angus Beef Tagliata
Australian Black Angus Beef **890**



Porcini Mushroom Soup
Mushroom, Truffle Oil **320**

Duck Confit
8hrs Slow Cooked Duck Confit in Olive Oil **490**

Homemade Pasta



Rigatoni Carbonara

The Original Recipe. Guanciale, Pecorino Cheese, Egg Yolk.

360

SUGGESTED Wine Pairing



Pinot Grigio

220 1,250



Pappardelle Seafood

Selected Fresh Seafood. Tossed in AOP white Sauce

360



Spaghetti Vongole

Imported Clams, White Wine, Topped with Bottarga

390



Bigoli Calabrese

Spicy Nduja, Tossed in Tomato Sauce.

320



Bigoli Pesto e Burrata

Green Pesto with Basil. Served with Fresh Burrata.

320



Rigatoni Cacio e Pepe

The Classic Recipe. Black Peper and Pecorino Cheese

290



Ravioli Truffle

Stuffed with Porcini and Potato, Melted Butter and Fresh Truffle.

490



SUGGESTED Wine Pairing



Cabernet Sauvignon

240 1,550



Strozzapreti Salsiccia

Italian Sausage and Fennel, in Tomato Sauce.

290



Pappardelle Bolognese

With Traditional Slow Cooked Beef Sauce.

340



Strozzapreti Salmon

Smoked Salmon, Tomatoes, Spicy Nduja and Fresh Cream.

360



Tortellini Burrata

Stuffed with Mortadella and Burrata, Melted Butter.

360



Lasagna Al Forno

The Traditional Recipe. Bolognese and Bechamel.

390




RECOMMENDED

Strozzapreti Sorrentina

3 Italian Cheeses, Melted in Tomato Sauce.

320

SUGGESTED




SUGGESTED

San Pellegrino 140



Bigoli Amatriciana

Guanciale, Pecorino Cheese, Tomato Sauce.

360



Pappardelle Duck

Slow Cooked Duck and Romesco Sauce.

360

SUGGESTED
Wine Pairing


SUGGESTED



Prosecco DOC

 **220**  **1,250**



Spaghetti Aglio Olio

An All Time Favourite "AOP" Garlic, Chili in Olive Oil.

260

Our Pasta

All our pasta are freshly homemade following a traditional recipe and using the highest quality flour imported directly from Italy.



Rigatoni



Bigoli



Spaghetti



Tortellini



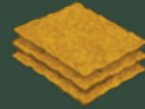
Strozzapreti



Pappardelle



Ravioli



Lasagna

Add your Extra Toppings



Smoked Salmon 60g 150



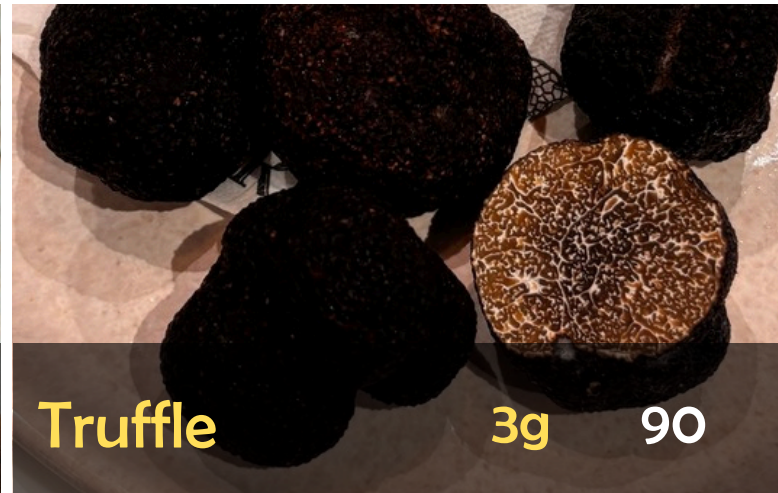
Porchetta 60g 120



Stracciatella Burrata 60g 90



Parma Ham 60g 150



Truffle 3g 90



Parmesan cheese 30ml 120



Focaccia + Sauce 3 Slide 90
120

Homemade Pinsa



Parma Ham e Rucola 490

Tomato, Mozzarella, Parma Ham, Rocket Salad, Burrata Cheese.



Truffle 490

Tomato, Mozzarella, Mushrooms, Fresh truffle Slices, Burrata Cheese.



Nduja e Burrata 360

Tomato, Mozzarella, Spicy Njudja, Burrata Cheese.



Hawaiian 4900

Italians don't agree with pineapple on Pizza Hence the high price.



Margarita 260

A Timeless Classic. Tomato Mozzarella, Basil.

SUGGESTED Wine Pairing



Negroamaro IGP

220 1,250



Smoked Salmon

Tomato, Mozzarella, Smoked Salmami.

420



Italian Sausage

360

Tomato, Mozzarella, Italian Sausage, Provola Cheese.



Ham & Mushroom

360

Tomato, Mozzarella, Paris Ham, Mushrooms.



Diavola

390

Tomato, Mozzarella, Spicy Salami.



Marinara

260

Tomato, Galic and Basil.
Our only Pinsa without Cheese.

About Pinsa

Pinsa ia an ancient Roman style flatbread with an oval shape, light, crispy on the outside, soft on the inside.

Less heavy, more refined, pinsa is pizza's delicious, modern cousin!

Bruschetta



Smoked Salmon 290



Slow Baked Porchetta 250



Mortadella e Burrata 320



Crispy Porchetta 490



Parma Ham e Burrata 360

Salads

Rocket e Parmigiano

250



ISAAC

240

Baladin Italian Craft Wheat Beer, Piemonte, IBU 30/32, 5%



NAZIONALE

240

Baladin Italian Craft Ale Beer, Piemonte, IBU 8/10, 6.5%



MENABREA

240

Italian Premium Blonde Lager, 4.8%



Loaded Caesar

280



Garden Salad

230



Smoked Salmon e Feta

320



Slow Cooked Duck

320



Creamy Burrata

350

Homemade Desserts



Panna Cotta 190

Served with Mixed Berries Topping



Tiramisu 240

The Traditional Tiramisu



Torta Caprese 190

Italian Style Chocolate Cake with Almond



Cheesecake 190

Served with Ice Cream



Vanilla 90



Pistachio 90



Passion Fruit 90

Ice cream : 1 Scoop



Affogato

Ice Cream topped with Espresso

220



Dirty Affogato

Add a splash of Amaretto Liqueur

290



Va Presto
CAPITAL ITALIAN DINING

SET LUNCH!

Make Your Own Menu

390 THB+

Monday - Friday
11:00 am - 02:00 pm

Pasta OR **Pinza**

Spaghetti or Rigatoni
+ Choose One Sauce :

- Alfredo
- Arrabiatta
- AOP

Tomato + Mozzarella
Add up to 3 toppings :

- Spicy salami
- Bell pepper
- Pineapple
- Olives
- Ham
- Cherry tomatoes
- Mushrooms
- Parmesan Cheese

Salad

Rocket Salad or Caesar Salad

Soft drink

Water, Coca-Cola, Iced Tea
Berries Italian Soda
Lemon Italian Soda

99 THB+

Add a Dessert

Chocolate Cake / Panna Cotta





Afternoon Bliss

Sip & Slice 

Monday - Friday 02:30 - 04:30 pm

SPECIAL
199THB+
per 1 set

Cheese cake brulee

Ice Coffee





scan me

& Join the ride!

life is better with pasta

Quality Ingredients, Original Taste, Served Fast

All prices are in Thai Baht and exclude VAT 7% and service charge 5%.